

# Hello To The Queen

Prep Time: 10 minutes

Cook Time: 5 minutes

Makes: 2 servings

 Gluten-Free Optional

 Nut-Free Optional



*I recommend gathering all the ingredients and kitchen equipment you need, washing your veggies, etc. before starting to cook!*

## Ingredients

- 2 cookies\*
- 2 ice cream scoops\*
- 4-6 fresh berries
- 1 banana, sliced
- 1 tsp cane sugar
- ½ tsp cardamom powder
- A few mint sprigs for garnish (optional)

### Chocolate Sauce:

- ½ cup water
- 6 tbsp cocoa powder
- 2 tbsp cane sugar
- ½ tsp vanilla extract
- A pinch of sea salt

## Equipment List

- Small pan
- Small bowl
- Whisk or fork
- Measuring cups & spoons

## Recipe Notes:

- For a gluten-free/nut-free option, use gluten-free/nut-free cookies.



You can use the [Pistachio Halva Ice Cream](#) or any other ice cream you like!



## Instructions

Crumble the cookies into large chunks and heat in the oven for a couple of minutes at 400°F (or for 30 seconds in the microwave).

Heat a small pan on medium heat, add banana slices, sugar, and cardamom.

Sear for 3-5 minutes, until caramelized.

Whisk all of the chocolate sauce ingredients together.

In bowls or shallow jars, layer;

- Warm cookie chunks
- Cardamom caramelized banana
- Ice cream
- Chocolate sauce
- Fresh berries
- Mint sprig

Make sure you get a little bit of each layer all in one bite for the full royal experience!

